





DISCOVER THE ITALIAN PROFILE OF SOFIA

DESIGN POWER ELEGANCE UNIQUE

Sofia represents the beauty and sophistication that is Italy and the Meneghetti Family has paid tribute to all the unique cultural aspect of this storied country with Sofia and the complete line of Fulgor Milano products. Inspired by all the great regions of Italy, Sofia was born in the heart of the Veneto region, culturally rich in art and tradition. Sofia embodies a contemporary design that is feminine and powerful, which inspires us to prepare dishes worthy of admiration. The Meneghetti Family has presented us with a symbol of the ultimate expression of Italian excellence.



Sofi A PROFESSIONAL



CLASSIC BEAUTY

Sofia is a solid, generously sized freestanding range with a clean and rigorous style. Designed, developed and engineered in Italy to exceed all expectations of quality, performance and style. Sofia will captivate the most discerning chef with nuanced features that are traditional yet innovative.







Because precision is important for powerful high and gentle low flames, our sealed burners offer five combinations of flame configurations for near infinite control. Durable brass burner rings provide exceptional heat distribution to the base of the cooking vessel at its maximum output of 20,000 BTU and is also capable of the gentlest simmer aided by its oversized burner cap.











FORTE

At the peak of its 20,000 BTU capability, meat is seared to produce a crust worthy of your favorite chef. Large pots quickly recover to a rigorous boil, and no culinary conquest seems unattainable. All burner rings engage to produce the most powerful flame for cooking.

MEZZOFORTE

Perfect al dente pasta is a snap. Progressive control of the burner ensures maximum heat distribution without excessive flame for an even and moderate boil.

MEZZO

Creamy risotto and smooth custards come to life as the burner rings combine to provide enough heat to encourage the cooking but discourage scorching.

PIANOFORTE

Simmer, poach, or braise your way to a tender sauce, soup or stew. Flame curls around the diffuser cap to barely brush the base of the cooking vessel with perfect control for extended periods of low heat cooking.

PIANO

5

3

Melt butter, temper chocolate, or gently coax the flavor from savory vegetables, this lowest setting is achieved by the flame from the simmer burner rolling gently under the diffuser cap to radiate whisper soft heat.

Sofia PROFESSIONAL 36" DUAL FUEL



QUALITY IS FOUND IN THE DETAILS

The fully featured extra large oven is accessed through a delicately balanced, cool touch door. Like the door of a luxury car, Sofia's oven door is quality you can feel.

SOFT CLOSING DOOR

Perfect visibility and clean lines are essential components of Sofia's character. The wide glass, cool touch door is equipped with a shock absorber for stable, assisted closure (soft closing) of the oven.

THE HEART OF SOFIA

A 4.4 cubic ft oven with dual convection, commercial style racks, multi-level lighting, and a full-extension rack with stainless glides.

ALL ELECTRIC OVENS FEATURE

A multi-pass broiler with full reflective stainless plate offering even broiling performance.

DUAL CONVECTION TECHNOLOGY

Utilizes two 1,300 watt elements which operate simultaneously for unsurpassed baking performance and even temperatures.

48" DUAL FUEL PROFESSIONAL RANGE

THE ART OF COOKING EXPANDED

Thoughtfully designed surface cooking with six burner positions, each with a 5 in 1 Crescendo burner beneath continuous cast iron grates and a Trilaminate Stainless Steel griddle, providing unparalleled power and control to melt, simmer, saute, and sear as you desire. Below the cooking surface, two self cleaning convection ovens with intuitive multiple baking and broiling functions and the convenience of telescoping racks encourages you to cook the way you want.

FULGOR MILANO



48 DUAL FUEL PROFESSIONAL RANGE CHARACTERISTICS

CAST IRON GRATES

Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.

SIX BURNERS

6 cooking zones, each with Crescendo burners create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear at 20,000 BTU. A combination of burner rings at different levels controls the relation of the flame to the bottom of the cooking vessel, allowing whisper soft heat for melting or rendering to ultra high searing and deglazing.

DUAL OVENS

Two self-cleaning convection ovens with multiple baking functions allow for ultimate flexibility, performance and capacity. Telescopic chrome oven racks allow for convenient inspection of dishes during cooking and effortless removal when done.

SOFT CLOSING DOOR

Robust stainless oven doors with wide viewing windows get an assist from shock absorbing hinges, facilitating an effortless soft closing oven.

TRILAMINATE GRIDDLE

Functional and beautiful with layers of two unique types of stainless steel for durability and easy cleaning form a three layer griddle with the addition of aluminum for even and consistent heat distribution.

UNSURPASSED CRAFTSMANSHIP

Superior Italian steelmaking craftsmanship ensures perfectly polished edges and smooth corners, concealing screws and welds for an impeccable finish.

COOL TOUCH DOOR

4 layers of thermo-reflecting glass ensure the safety of a cool touch door while the oven is on - even at its highest temperature during the self-clean cycle.

CONVENIENCE OVEN

Identically featured as its larger mate, but without meat probe, this self-cleaning, multi function convection oven does everything in a smaller space, adding efficiency and flexibility. It even has a telescopic rack.





FULGOR MILANO

PROFESSIONAL SOFIA 48" ALL GAS

Imagine all that you can create with the generous 48" All Gas Sofia Professional Range. With 6 crescendo burners and a trilaminate stainless steel griddle, the possibilities are endless. Give in to all your baking whims with two well appointed gas ovens. The main 30" multifunction oven features a large internal cavity and our new Nova Broiler system – the ultimate culinary experience is within your reach.



TRILAMINATE GRIDDLE

Functional and beautiful with two unique types of stainless steel, for durability and easy cleaning, form a three layer griddle with the addition of aluminum for even and consistent heat distribution.



ITALIAN CRAFTMANSHIP

Superior Italian steelmaking crafts manship ensures perfectly poli shed edges and smooth corners, concealing screws and welds for an impeccable finish.



OVEN CONTROL

Sofia' digital control display allows you to monitor temperature levels in the 30" oven. Both oven cavities use glow-wire technology, one of the quietest and most reliable ignition systems on the market.



AUTOGRAPH YOUR KITCHEN

Visit the Fulgor Milano website to customize the nameplate of the oven door with your name. The complimentary plate will be delivered to your home.



PROFESSIONAL

36" INDUCTION RANGE



The Sofia induction range features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner. The instant response and precise control of induction is highlighted by the Digital Minute Minder control, paired beautifully with the easy to clean surface, offering maximum performance while minimizing energy consumption.

COLOR KIT

PERSONALIZE WITH COLOR

AUTOGRAPH YOUR KITCHEN

MAKE IT EXCLUSIVELY YOURS!





Your cooking style is personal and now you can easily personalize your kitchen with color. Dress Sofia in vibrant Venetian Red, brilliant Palladio White, glistening Gondola Black, sumptuous Black Velvet, glistening Rialto Grey or delicate Canova White. With a Sofia Color Kit, making a change is breeze, simply replace the door and one piece toe-kick whenever the mood strikes you. Sofia can even change with the seasons to make your kitchen alive with color. Customize your Sofia kitchen with your name and choice of font.Visit the Fulgor Milano website to create your personalized name plate for the oven door. The complimentary plate will be delivered to your home where your unique Sofia kitchen is exclusively yours.



PROFESSIONAL RANGE TOP



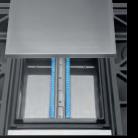
Style and performance are the most appropriate description for the Professional Range Top. The combination of solid materials and efficient technologies allows us to offer versatile and functional solutions. The sturdiness of the stainless steel structure, combined with the heavy duty continuous grates of the gas versions, the perfectly flat surface of the glass ceramic, the steel knobs with the modulation of the maximum power levels to that for simmer cooking of the Crescendo gas burners, as well as the precision of the adjustment of the individual cooking zones of the induction version, offer those who appreciate infinite possibilities to cook recipes like a chef.





PROFESSIONAL 48" RANGETOP GAS

6 cooking zones, each with Crescendo burners, create 5 levels of cooking power. At each level, the perfect combination of power and even distribution of heat allows precise results from temper to sear with a maximum 20,000 BTU. A combination of burner rings at different levels, controls the relation of the flame to the bottom of the cooking vessel, allowing whisper soft heat for melting or rendering to ultra high sea-ring and deglazing.



Our trimlaminate griddle is functional and beautiful; two unique types of stainless steel, chosen for durability and easy cleaning, form a three layer griddle with the addition of aluminum for even and consistent heat distribution.





Built to withstand searing heat and rapid temperature changes without losing their strength, continuous cast iron grates allow pans to be easily repositioned at your convenience.



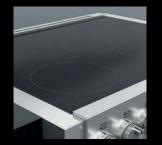
PORCELAIN BURNER BOWL

The elegant yet robust continuous grates sit atop the one piece burner bowl, with its smooth corners and velvet matte black porcelain finish, allowing for seamless, easy cleaning.

NEW

PROFESSIONAL RANGETOP 36" INDUCTION

The Sofia induction range top features powerful premium induction technology under an elegant glass surface featuring a new 11" Dual Max Power burner. The instant response and precise control of induction is highlighted by the Digital Minute Minder control, paired beautifully with the easy to clean surface, offering maximum performance while minimizing energy consumption.



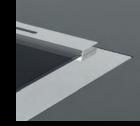
DUAL MAX POWER

Large pans receive full power for capacity and consistent heat distribution while cooking. The 11" Dual Induction Zone offers a fifth burner for any size pan at any power level for ultimate flexibility.



PROFESSIONAL STYLE KNOBS

Can a professional range top be called that without pro style knobs? Fulgor Milano was not willing to compromise on this expectation, while still offering all of the unique functions and technologies expected from an induction cook top.



INDUCT. SPECIFIC ISLAND TRIM

We specifically designed an elegant low profile island trim for our induction range top to match the same profile of our Sofia control panel.

PROFESSIONAL PROGAS COOK TOP





STRONG, POWERFUL, DISTINCTIVE

With sleek lines, a continuous surface grate over powerful brass burners, and LED illuminated controls, the Sofia cooktop combines elegant design, responsive performance, and thoughtful convenience. Sofia enters a new realm with this low profile cooktop allowing design flexibility for your kitchen. Enjoy the power of a 20,000 BTU Dual Brass Burner of this Sofia cooktop while using the additional 4 Dual Stack Burners, designed to surpass all of your expectations. New Halo Effect knobs let you know at a glance if the gas is on or if the cooktop was recently used, giving you peace of mind at every turn. Continuous cast iron grates offer an even cooking surface for easy movement of pans from burner to burner so that even your biggest cooking events can be handled with ease.

HALOVISION HEAT MADE VISIBLE



$HALO\ WHITE$ for when the gas is on

Have you ever walked away from your cook top forgetting a burner is on? Whether you are searing a steak or tempering chocolate, the glowing halo of white light will alert you to a burner that is on. Walk away from the kitchen with confidence, knowing that your burners are safely off when the halo disappears.





$HALO \; RED$ residual heat indicator

A Professional cook top would not be complete without powerful burners and strong cast iron grates. These grates can continue to radiate a heat, even after the burner is off. A red Halo light will emanate for a short period of time around the control knob indicating it was recently used.



PROFESSIONAL 30" DOUBLE OVEN WARMING DRAWER

With striking beauty and bold performance, the Sofia professional double oven features dual true convection, cool touch soft-close doors, concealed bake elements, and multiple cooking modes ensures you can handle whatever culinary challenges come your way. From defrost to intensive broiling and everything in between, there's no cooking task this oven can't handle. A meat probe in the upper oven ensures perfect results for your roasts. Self-clean in each oven means your oven will remain beautiful and functional throughout its life.







PROFESSIONAL HOODS 600 SERIES

Complete your powerful Sofia cooking suite with a matching wall mounted vent hood designed to keep your kitchen environment free from smoke, cooking residue, and excess heat. Motors in sturdy housings combine with Pro Baffle filters to quietly whisk away the effects of your culinary adventures. Your hood allows fresh air to circulate freely in your home, while overhead LED illumination highlights your Sofia cooking surface. Like jewelry for your home, hoods offer the very best of function and design. Your well ventilated kitchen will thank you for it!







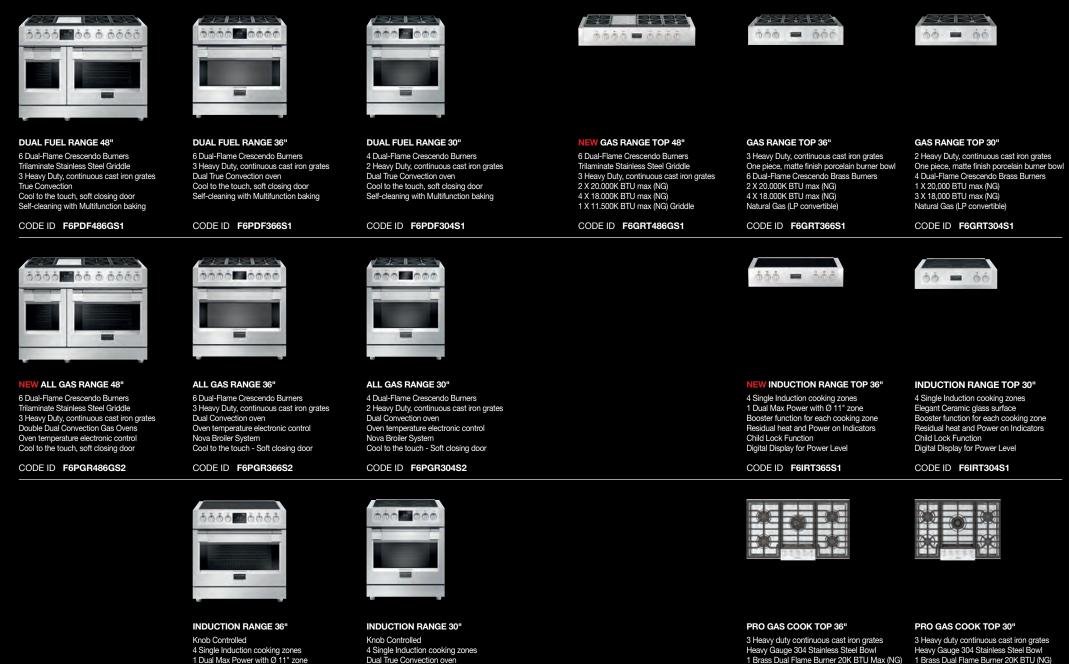
PROFESSIONAL FRIDGE &WINE

COLD TEMP. TOTAL CONTROL.

As beautiful as it is functional, the Sofia Professional Fridge and Wine Series features brushed stainless exteriors for maximum impact and a brilliant white aluminum interior. Food preservation is key and like the rest of the Professional Series, we combine the latest technology to ensure the highest performance. Dual compressors provide independently controlled cooling zones with consistent and precise temperatures throughout, to ensure that the finest foods and wines stay fresher longer. Robust doors on the Fridge and triple layer UV protected glass on the Wine Cellar protect contents from external temperature and humidity changes which can be damaging to your stored items.

SOFIA PROFESSIONAL SERIES





1 Dual Max Power with Ø 11" zone Dual True Convection oven Cool to the touch, soft closing door Self-cleaning oven with Multifunction baking

CODE ID F6PIR365S1

Dual True Convection oven Cool to the touch, soft closing door Self-cleaning oven with Multifunction baking

CODE ID F6PIR304S1

CODE ID F6PGK365S1

4 Brass Stacked Burners 15K BTU Max (NG)

Heavy duty control panel - Large cooking are

Halo Vision - Backlit Control Knobs

2 Brass Semirapid Burners 8K BTU Max (NG) Halo Vision - Backlit Control Knobs

2 Brass Rapid Burners 10.5K BTU Max (NG)

CODE ID F6PGK305S1

SOFIA PROFESSIONAL SERIES









PROFESSIONAL HOOD 48"

Double fan motors -1000 CFM

LED lighting Led 6 x - 3200 K

CODE ID F6PH48DS1

Baffle filter

4 + 4 Speed Mechanical Control

Scotch brite stainless steel (AISI 430)

Heavy Duty Control Panel with Knobs



PROFESSIONAL HOOD 36"

Double fan motors - 1000 CFM

LED lighting - Led 4x - 3200 K

CODE ID F6PH36DS1

4 + 4 Speed - Mechanical Control

Scotch brite stainless steel (AISI 430)

Heavy Duty Control Panel with Knobs



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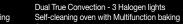


Knob and electronic controls Dual True Convection - 3 Halogen lights Self-cleaning oven with Multifunction baking Cool to the touch, soft closing door Extra-large baking cavity and viewing area Gross capacity 4.4 cu. ft. per oven

CODE ID F6PDP30S1







Cool to the touch, soft closing door Extra-large baking cavity and viewing area Gross capacity 4.4 cu. ft.

CODE ID F6PSP30S1

SINGLE OVEN 30"

Knob and electronic controls





WARMING DRAWER 30"

Convection heating system

All stainless steel structure

Slow closing assistance

Heavy Duty full extendable telescopic rails

Warming Temp. range; 86 °F - 190 °F

Large capacity - 2 Internal lights

CODE ID F6PWD30S1







Baffle filter



SPEED OVEN 30" COMING SO

3 in 1 Oven - Microwave, Convection, and Combination Stainless Interior with broiler Quick Access Menu Automatic Programs 240 Volt Connection

CODE ID F6PSPD30S1

NEW STEAM OVEN 30" 3 in 1 Oven - Steam, Convection, and Combi-steam

Stainless Interior with broiler Quick Access Menu, Automatic Programs Meat Probe 240 Volt Connection CODE ID F6PSC030S1

NEW BUILT-IN COFFEE MACHINE 30"

Whole Bean Coffee Grinder Dual Boiler, Dual Dispensing Spouts Coffee/Espresso Brewing Cappuccino Option Frothing System Hot Water Dispenser

CODE ID F6PBC30S1

NEW PRO CHIMNEY HOOD 48" Scotch Brite Stainless Steel (AISI 430) 3 Knobs Control Double fan motors - 1000 CFM Baffle Filter 6 LED lighting

CODE ID F6PC48DS1

INSERT HOOD 48"

Baffle filter

Scotch brite stainless steel (AISI 430)

Heavy Duty Control Panel with Knobs

Double fan motors - 1000 CFM

CODE ID F6BP46DS1

4 + 4 Speed - Mechanical Control

LED lighting: Led 6x1.2 W - 3200 K

NEW PRO CHIMNEY HOOD 36"

Scotch Brite Stainless Steel (AISI 430) 3 Knobs Control Double fan motors - 1000 CFM Baffle Filter 4 LED lighting

CODE ID F6PC36DS1



INSERT HOOD 36"

Scotch brite stainless steel (AISI 430) Heavy Duty Control Panel with Knobs Double fan motors - 1000 CFM 4 + 4 Speed - Mechanical Control LED lighting: Led 4x1.2 W - 3200 K Baffle filter

CODE ID F6BP34DS1

PROFESSIONAL HOOD 30"

Scotch brite stainless steel (AISI 430) Heavy Duty Control Panel with Knobs One fan motor - CFM max 600 4 Speed - Mechanical Control LED lighting: Led 4x1.2 W - 3200 K Baffle filter

CODE ID F6PH30S2

SOFIA PROFESSIONAL SERIES





WINE CELLAR 24"

Wine Cellar - 36 bottles Cave Storage - 18 bottles TriplePlay Refrigeration Total No Frost Flexzone Bottom Drawer Brilliant white aluminium interior LED Lighting

CODE ID F7PBW24S1-R (R DOOR) CODE ID F7PBW24S1-L (L DOOR)



FRIDGE 36"

Fridge Compartment Flexzone Bottom Drawer Total No Frost Stainless Steel Crisper Drawers Ice Maker with ice tray Brilliant white aluminium interior LED Lighting

CODE ID F7PBW36S1-R (R DOOR) CODE ID F7PBW36S1-L (L DOOR)



FRENCH DOOR FRIDGE 36"

Duo Cycling Cooling Ion Fresh Inner Digital Display, Sabbath Mode Large Pantry Drawer Height Adjustable Cantilever Shelves Interior Filtered Water Dispenser Interior Theatre Lighting with LED lights Automatic Ice Machine

CODE ID F6FBM36S1





NEW S. STEEL BUILT-IN DISHWASHER 24"

16 Place Settings 6 Programs 45 dBA Silent Operations Flexible Rack Loading All-In-One single tablet Detergent Function Fast Function, 5 Level Wash Flow Through Heater 3 way Euro Filtering System

CODE ID F6DWT24SS2

16 Place Settings 6 Programs 45 dBA Silent Operations

NEW OVERLAY BUILT-IN DISHWASHER 24"

Flexible Rack Loading All-In-One single tablet Detergent Function Fast Function, 5 Level Wash Flow Through Heater 3 way Euro Filtering System

CODE ID F6DWT24FI2



BUILT-IN WINE CELLAR 24"

Wine Cellar - 36 bottles Cave Storage - 18 bottles TriplePlay Refrigeration Total No Frost Flexzone Bottom Drawer Brilliant white aluminium interior LED Lighting

CODE ID F7IBW24O1-R (R DOOR) CODE ID F7IBW24O1-L (L DOOR)



BUILT-IN FRIDGE 36"

Fridge Compartment Flexzone Bottom Drawer Total No Frost Stainless Steel Crisper Drawers Ice Maker with ice tray Brilliant white aluminium interior LED Lighting

CODE ID F7IBM3601-R (R DOOR) CODE ID F7IBM3601-L (L DOOR)

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

48"- 36"- 30" PROFESSIONAL RANGE DOOR - COLOUR KIT



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Glossy Black - RAL 9004

CODE ID PDRKIT48BK

CODE ID PDRKIT36BK

CODE ID PDRKIT30BK

Glossy Red - RAL 3003

CODE ID PDRKIT48RD

CODE ID PDRKIT36RD

CODE ID PDRKIT30RD

GONDOLA BLACK

VENETIAN RED

48" PRO RANGE DOOR

36" PRO RANGE DOOR

30" PRO RANGE DOOR

48" PRO RANGE DOOR

36" PRO RANGE DOOR

30" PRO RANGE DOOR

BLACK VELVET Matte Black - RAL 9004 CODE ID PDRKIT48MB 48" PRO RANGE DOOR 36" PRO RANGE DOOR CODE ID PDRKIT36MB 30" PRO RANGE DOOR CODE ID PDRKIT30MB

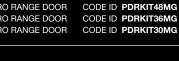
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RIALTO GREY Matte Grey - RAL 9007 "Slate" 48" PRO RANGE DOOR PRO RANGE DOOR

30" PRO RANGE DOOR

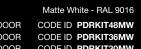






CANOVA WHITE

48" PRO RANGE DOOR PRO RANGE DOOR 30" PRO RANGE DOOR







PALLADIO WHITE Glossy White - RAL 9016 CODE ID PDRKIT48WH 48" PRO RANGE DOOR 36" PRO RANGE DOOR CODE ID PDRKIT36WH **30**" PRO RANGE DOOR CODE ID PDRKIT30WH

30" PRO DOUBLE OVEN DOOR - COLOUR KIT



BLACK VELVET Matte Black - RAL 9004 30" Pro Upper Door CODE ID PODKIT30MB 30" Pro Range Lower Door CODE ID PDRKIT30MB

GONDOLA BLACK 30" Pro Upper Door

Glossy Black - RAL 9004 CODE ID PODKIT30BK 30" Pro Range Lower Door CODE ID PDRKIT30BK



RIALTO GREY Matte Grey - RAL 9007 "Slate" 30" Pro Upper Door CODE ID PODKIT30MG 30" Pro Range Lower Door CODE ID PDRKIT30MG

VENETIAN RED 30" Pro Upper Door

Glossy Red - RAL 3003 CODE ID PODKIT30RD 30" Pro Range Lower Door CODE ID PDRKIT30RD



CANOVA WHITE Matte White - RAL 9016 30" Pro Upper Door CODE ID PODKIT30MW 30" Pro Range Lower Door CODE ID PDRKIT30MW

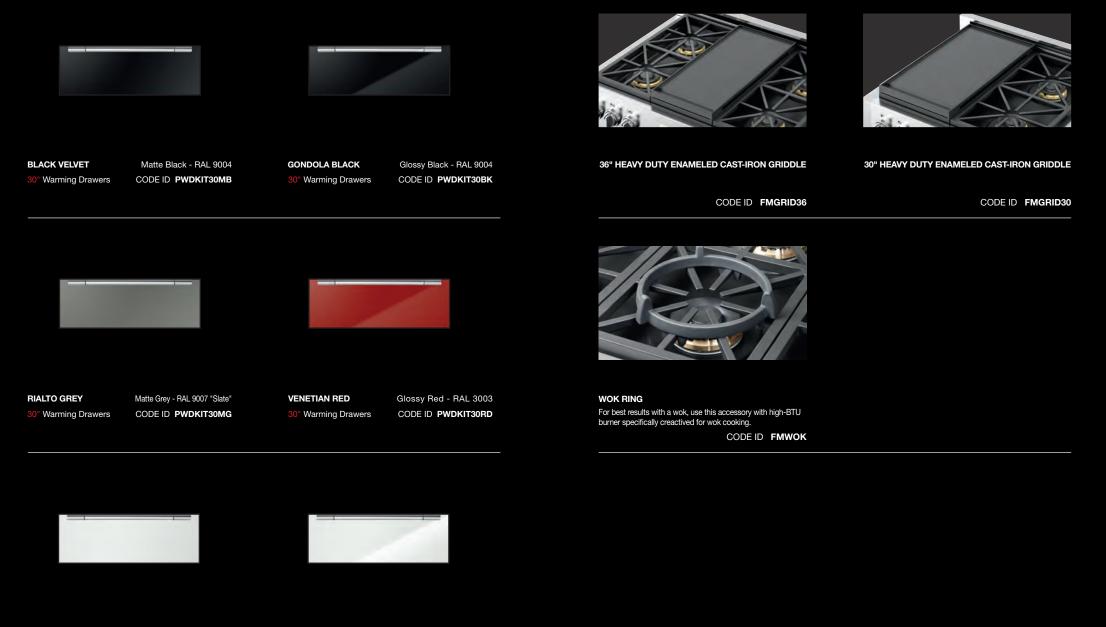


PALLADIO WHITE Glossy White - RAL 9016 CODE ID PODKIT30WH Pro Upper Door 30" Pro Range Lower Door CODE ID PDRKIT30WH



SOFIA PROFESSIONAL OPTIONAL ACCESSORIES

30" WARMING DRAWERS - COLOUR KIT

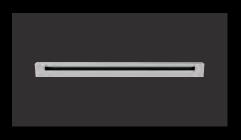


CANOVA WHITE 30" Warming Drawers

Matte White - RAL 9016 CODE ID PWDKIT30MW PALLADIO WHITE 30" Warming Drawers

Glossy White - RAL 9016 CODE ID PWDKIT30WH

SOFIA PROFESSIONAL OPTIONAL ACCESSORIES





PROFESSIONAL STAINLESS BACK GUARD TRIM

48" Back Guard - 3" Standard Trim	CODE ID F6BG48STD
36" Back Guard - 3" Standard Trim	CODE ID F6BG36STD
30" Back Guard - 3" Standard Trim	CODE ID F6BG30STD





CODE ID FMTRP36

CODE ID FMTRP30

CODE ID FMTRP18

PROFESSIONAL OVEN

- 36" Telescopic rack30" Telescopic rack
- 18" Telescopic rack



PROFESSIONAL INDUCTION

Trilaminate magnetic plates for non induction pots

CODE ID INDUKIT4



CHIMNEY COVER

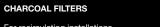
 48" For model F6PH48S1 12" high
 CODE ID
 F6CK48-12

 36" For model F6PH36S1 12" high
 CODE ID
 F6CK36-12

 30" For model F6PH30S1 12" high
 CODE ID
 F6CK36-12

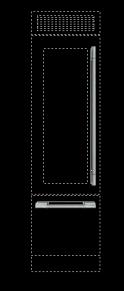
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 F6CK36-12
 CODE ID





For recirculating installations

CODE ID FMFIL





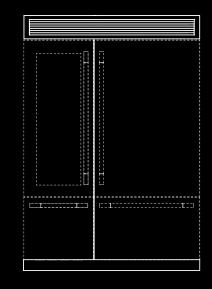
SOFIA WINE CELLAR

Pro handle kit

SOFIA FRIDGE Pro Handle Kit

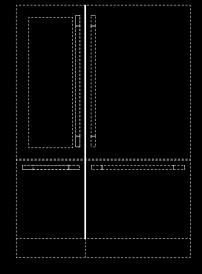
CODE ID REFHANPRO24

CODE ID REFHANPRO36



36" PRO FRIDGE AND 24" PRO WINE CELLAR INSTALLATION KIT

Top Grate, Toe Kick, Vertical Gasket Strip and Insulation Panel CODE ID **REFSBSPR060**



36" BUILT-IN FRIDGE AND 24" BUILT-IN WINE CELLAR INSTALLATION KIT

CODE ID REFSBSINT60



PROFESSIONAL

ACCENTO

Inspired by traditional professional styling, our ACCENTO professional range features a classic bullnose design over elegant yet strong knob controls. The ACCENTO professional range will stand out in your kitchen with color kits that allow for an ultimate color expression. Newly designed continuous cast iron grids offer a safe support surface while ensuring the achievement of professional performance and optimal thermal dynamics.







One piece matte black,



Accentuate the satin stainless steel finish of the ACCENTO range with a color kit of your choosing.

FULGOR MILANO 49

 addrafted
 porcelain burner bowl allows

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 for seamless, easy cleaning.

 mes the
 The matte black is a perfect

 range.
 compliment to the grates and burner caps.

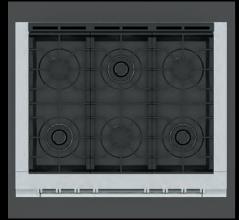
PROFESSIONAL

ACCENTO

STYLE DETAILS

Adding an "accent" of color has never been easier with Fulgor Milano's unique color kit system for the Accento range. Each color kit comes with a matching door, toe kick and control panel accent trim providing endless possibilities to mix and match. If beauty is in the details, there is no question our new Accento range is ready for the red carpet. From the sculpted lines of the handles and grates, to the symmetry of the lines top to bottom, no detail was overlooked.















THE STRENGTH OF ITALIAN DESIGN























A FRESH CONCEPT, INSPIRED BY TRADITION

The Accento line of professional ranges are inspired by traditional professional ranges but designed to offer exceptional performance and value. Although we offer great value with Accento there is no compromise in the build quality and attention to detail our customers have become accustomed to with all our handcrafted professional style products.



DUAL FUEL RANGE 36"

One piece, matte finish porcelain burner bowl 3 Dual-Flame Crescendo Burners 3 X 18,000 BTU max (NG) 3 Rapid Burners 3 X 15,000 BTU max(NG) Dual True Convection Self-cleaning oven with Multifunction baking Black Porcelain enamel interior Cool to the touch door (4 Heat Resistant Glasses) Gross capacity 5.7 cu. ft. Enameled Broiler Pan

CODE ID F4PDF366S1



DUAL FUEL RANGE 30"

2 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 2 Dual-Flame Crescendo Burners 2 X 18,000 BTU max (NG) 2 Rapid Burners 2 X 15,000 BTU max (NG) Self-cleaning oven with Multifunction baking Black Porcelain enamel interior Cool to the touch door (4 Heat Resistant Glasses) Gross capacity 4.4 cu. ft. Enameled Broiler Pan

CODE ID F4PDF304S1



ALL GAS RANGE 36"

3 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 3 Dual-Flame Crescendo Burners 3 X 18,000 BTU max (NG) 3 Rapid Burners 3 X 15,000 BTU max (NG) Dual Convection Black Porcelain enamel interior Cool to touch door (4 Heat Resistant Glasses) Gross capacity 5.7 cu. ft. Enameled Grill set

CODE ID F4PGR366S1



ALL GAS RANGE 30"

2 Heavy Duty, continuous cast iron grates One piece, matte finish porcelain burner bowl 2 Dual-Flame Crescendo Burners 2 X 18,000 BTU max (NG) 2 Rapid Burners 2 X 15,000 BTU max (NG) Dual Convection Black Porcelain enamel interior Cool to touch door (4 Heat Resistant Glasses) Gross capacity 4.4 cu. ft. Enameled Grill set

CODE ID F4PGR304S1

ACCENTO OPTIONAL ACCESSORIES

36"- 30" PROFESSIONAL RANGE DOOR - COLOUR KIT





CANOVA WHITE 36" RANGE

Matte White - RAL 9016 CODE ID ACDKIT36MW

CANOVA WHITE 30" RANGE

Matte White - RAL 9016 CODE ID ACDKIT30MW



VENETIAN RED 36" RANGE



VENETIAN RED Glossy Red - RAL 3003 30" RANGE CODE ID ACDKIT30RD









CODE ID FMWOK

WOK RING



36" Telescopic rack 30" Telescopic rack

CODE ID FMTRP36 CODE ID FMTRP30





PROFESSIONAL STAINLESS BACK GUARD TRIM

Back Guard - 3" Standard Trim CODE ID F6BG36STD 30" Back Guard - 3" Standard Trim CODE ID F6BG30STD

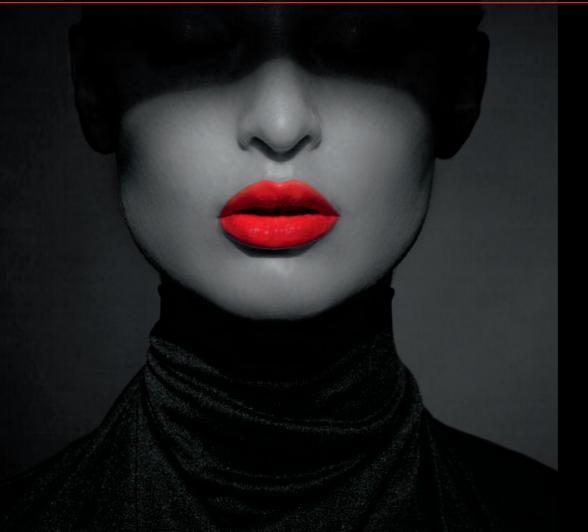
PROFESSIONAL STAINLESS BACK GUARD TRIM

36" Back Guard - High Back Trim CODE ID F6BG36HBT 30" Back Guard - High Back Trim CODE ID F6BG30HBT

58 FULGOR MILANO



CREARE, IMMAGINARE, VIVERE

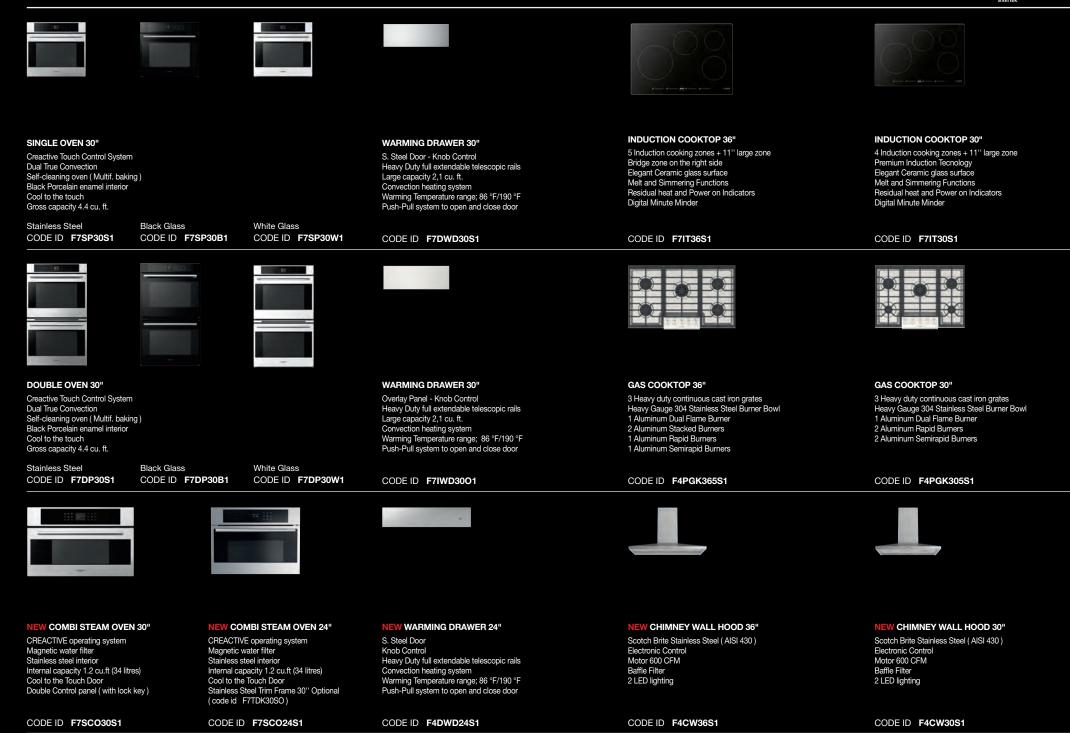


-DISTINTO-LINE

This powerful line of products that has, in essence, modularity and the linear stroke of its distinctive features. Like a chef who moves with ease and grace in the kitchen, intuitive displays allow simple recall of recipes and specialties.

The functionality of these new ovens equally matches our modern lifestyle, effortlessly allowing us to make the most of our culinary creations. This new standard is the symbol of modernity, created in Italy.

DISTINTO SERIES



62 FULGOR MILANO

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A FAMILY A PASSION



There are few places in the world where food has been the very backbone of a culture like it has been in Italy for centuries. A passion for cooking, creating and using local ingredients, has inspired generations of Italian families and has made the kitchen the heart of the home. The aroma of long hours of food preparation, tables filled with recipes handed down generation to generation, accompanied with the perfect local wine are moments that linger in our memories and give us a sense of home even when we are far away. These things are what being Italian is all about. The Meneghetti Family has brought us the Fulgor Milano line of products so that we too may be inspired to cook and create with this same passion at home. Every Fulgor Milano product has been designed and developed to not only meet or exceed expectations of performance and quality, but also provide a design that is uniquely Italian.







Rosà - Vicenza - Italy - www.fulgor-milano.us - info@fulgor-milano.com

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